

EVENT PLANNING GUIDE

2026-2027

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TABLE D'HÔTE

CORPORATE MENU*

$50/person

3 courses

STARTER

CORN VELOUTÉ

Chive oil, crispy lardons.

OR

MIXED SALAD

Mesclun mix, cherry tomatoes, cucumber, red onions, black olives & old-fashioned mustard vinaigrette.

MAIN COURSE

PORK CHEEK

Bourguignonne sauce, Yukon Gold potatoes smashed with olive oil, Nantes carrots.

OR

ROASTED HADDOCK LOIN

White wine sauce, pan-fried herb gnocchi, wilted Savoy cabbage.

DESSERT

CHOCOLATE CAKE

Whipped cream, red cherry jam.

* TABLE D'HÔTE NOT VALID FROM NOVEMBER 1 TO JANUARY 31

THE FAVOURITE

$60/person

3 courses

STARTER

CORN VELOUTÉ

Chive oil, crispy lardons.

OR

PARMESAN FONDUE

Marinara sauce, balsamic reduction

MAIN COURSE

BRAISED BEEF CHEEK

Red wine sauce, gratin dauphinois, Nantes carrots and roasted Brussels sprouts.

OR

ROASTED SALMON FILLET

Pan-fried herb gnocchi, parmesan cream, broccolini.

DESSERT

DECADENT CHOCOLATE CAKE

Vanilla ice cream.

VEGETARIAN OPTIONS: SEE PAGE 12.

All prices are listed before taxes and service fees.

TABLE D'HÔTE

THE EXCLUSIVE

$67/person

3 courses

STARTER

BUTTERNUT SQUASH VELOUTÉ

Crème fraîche and black truffle oil.

OR

DUCK CONFIT RILLETTES

Cranberry chutney, brioche, baby arugula with balsamic.

MAIN COURSE

CHICKEN SUPREME

Rich jus, black truffle celeriac mousseline, broccolini.

OR

BEEF CHEEK

Buttery mashed potatoes, Nantes carrots with brown butter.

OR

MISO-CARAMELIZED BLACK COD

Gin beurre blanc, grilled sesame zucchini, coconut milk basmati rice.

DESSERT

MOLTEN CHOCOLATE CAKE

Rum caramel coulis.

VEGETARIAN OPTIONS: SEE PAGE 12.

All prices are listed before taxes and service fees.

THE EXPERIENCE

$75/person

4 courses

STARTER

BEEF CARPACCIO

Thinly sliced beef, Guinness emulsion and onion confit, crispy shallots.

OR

PARMESAN FONDUE

Marinara sauce, balsamic reduction.

AND

SOUP

BUTTERNUT SQUASH VELOUTÉ

Crème fraîche and black truffle oil.

MAIN COURSE

BRAISED BEEF CHEEK

Red wine sauce, gratin dauphinois, Nantes carrots and roasted Brussels sprouts.

OR

ROASTED SALMON FILLET

Pan-fried herb gnocchi, parmesan cream, broccolini.

OR

CHICKEN SUPREME

Creamy herb orzo, wilted red peppers with garlic confit.

DESSERT

DECADENT CHOCOLATE CAKE

Vanilla ice cream.

COCKTAIL RECEPTION

SAVOURY BITES

CHICKEN WINGS REGULAR **$24**/DZ
Buffalo or ranch sauce

CHICKEN WINGS BONELESS **$24**/DZ
Buffalo or ranch sauce

GARLIC CONFIT HUMMUS **$24**/DZ
Kalamata olives, pita chips

DEVILLED EGGS **$24**/DZ
With black truffle

MINI FISH & CHIPS **$24**/DZ
Tartar sauce

SALMON TARTARE **$36**/DZ

BEEF TARTARE **$36**/DZ

DUCK CONFIT EGG ROLLS **$36**/DZ
House ketchup

MAC'N'CHEESE CROQUETTES **$36**/DZ

JALAPENO SHRIMP **$36**/DZ
Spicy mayo

MINI POUTINE **$36**/DZ

PORK & KIMCHI DUMPLINGS **$36**/DZ
Fried, soy-sriracha sauce

VEGETARIAN DUMPLINGS **$36**/DZ
Steamed, soy-sriracha sauce

SAMOSA **$36**/DZ
Sour cream

FRIED CALAMARI **$48**/DZ
Marinara sauce

MINI BURGER **$48**/DZ

TRUFFLE SACCHETTI **$48**/DZ
Truffle sauce

PARMESAN FONDUE **$48**/DZ
Marinara sauce

SWEET BITES

MINI BROWNIES **$24**/DZ
Whipped cream

MINI CREAM PUFF **$24**/DZ
Filled with chocolate ice cream

FRUIT SALAD **$36**/DZ

All prices are listed before taxes and service fees.

BREAKFAST BUFFET

Available only for reservations made 15 days in advance
Available in private rooms only, minimum of 20 people

EARLY BIRD — **$25**/pers.

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

TOAST
Assorted jams

BEVERAGE
Filter coffee

BRUNCH — **$30**/pers.

SCRAMBLED EGGS

BACON

SMOKED HAM

BREAKFAST POTATOES

WAFFLES
Maple syrup

FRUIT SALAD

TOAST
Assorted jams

BEVERAGES
Filter coffee, tea, orange or apple juice

COFFEE BREAK

BEVERAGES — **$4**/pers.
Cans of Pepsi, 7Up, iced tea, bottled water, filter coffee

FRESH FRUIT PLATTER — **$5**/pers.

COOKIE PLATTER — **$20**/DZ
Choice of white chocolate macadamia, oatmeal raisin or double chocolate chip

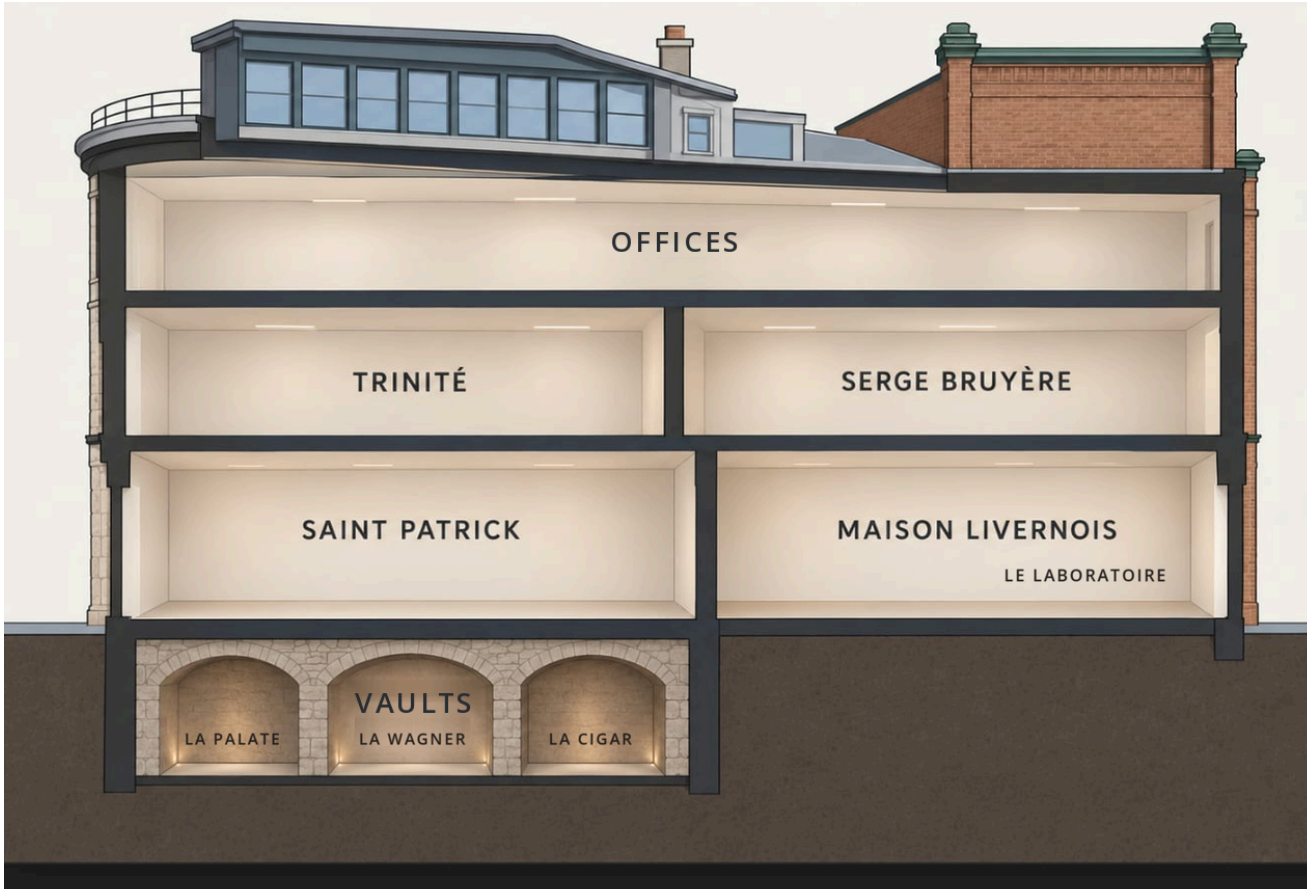
MUFFIN PLATTER — **$15**/DZ

LOCAL CHEESE PLATTER
3 varieties — **$6**/pers.
6 varieties — **$10**/pers.

All prices are listed before taxes and service fees.

OUR ROOMS

Six rooms, from small meetings to large gatherings.



ROOM	LEVEL	SEATED	STANDING
La Trinité	2nd floor	85	100
La Serge Bruyère	2nd floor	50	75
La Wagner	Basement – The Vaults	40	60
La Palate	Basement – The Vaults	30	40
La Cigar	Basement – The Vaults	15	20
Le Laboratoire	Maison Livernois	15	20

All our rooms are accessible through Pub St-Patrick.
Except Le Laboratoire, which has its own entrance at Maison Livernois.

THE VAULTS

PALATE

CAPACITY

Seated: 30 people

Standing: 40 people

AVAILABLE EQUIPMENT

TV

WAGNER

CAPACITY

Seated: 40 people

Standing: 60 people

AVAILABLE EQUIPMENT

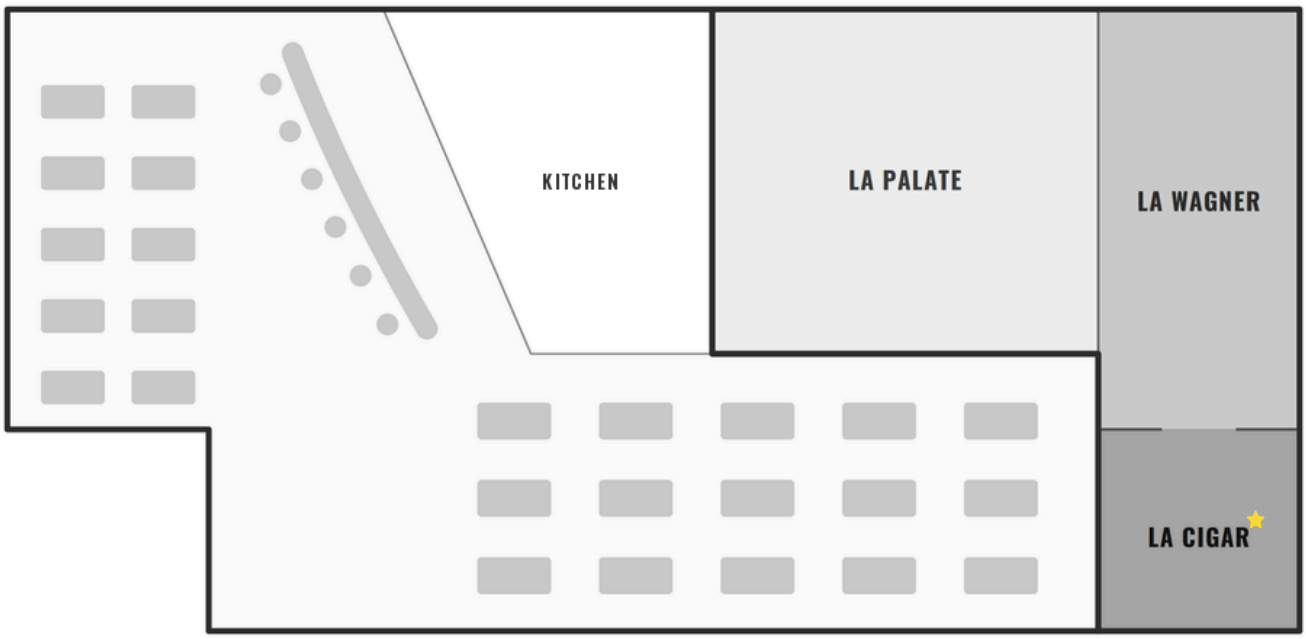
TV with HDMI connection

CIGAR

CAPACITY

Standing: 15 people

⭐**Standing only, game room, pool table.**



ROOM FEATURES

Semi-private

On the same level as the dining rooms

Rooms with stone walls and soft lighting

Control of the restaurant's music volume

Accessible through Pub St-Patrick

No minimum spend required

No room fee

À la carte menu or special menus available

Movable tables

THE VAULTS


GUINNESS


GUINNESS








BIÈRES EN FÛT
COORS LIGHT
SLEEMAN CLEAR 2.0
SLEEMAN ROUSSE
SAISON LIBRE
BLANCHE DE CHAMBLY
P'TITE MAUDITE
1664 BLANCHE
FIN DU MONDE
SAPPORO
CARLSBERG
GUINNESS
KILKENNY
HEINEKEN

TRINITÉ ROOM

CAPACITY

Seated: 75 people
Standing: 100 people

Located upstairs at Pub St-Patrick. Several floor plan layouts available on request.

AVAILABLE EQUIPMENT

Full sound system
TV & microphone on request
Movable tables
Hookup for a musician or DJ
Full bar

Fees may apply for any additional equipment.

PRIVATE ROOM RENTAL FEES

EVENT WITH MEAL: No room fee. Minimum spend depending on the date.

EVENT WITHOUT MEAL: Room fee or minimum spend depending on the date.

Exceptions may apply. In such cases, a minimum spend amount is set.
Events may continue until 1 a.m. Fees apply after that time.









SERGE BRUYÈRE ROOM

CAPACITY

Seated: 50 people

Standing: 75 people

Located upstairs at Pub St-Patrick. Several floor plan layouts available on request.

AVAILABLE EQUIPMENT

Full sound system

TV & microphone on request

Movable tables

Full bar

Fees may apply for any additional equipment.

PRIVATE ROOM RENTAL FEES

EVENT WITH MEAL: No room fee. Minimum spend depending on the date.

EVENT WITHOUT MEAL: Room fee or minimum spend depending on the date.

Exceptions may apply. In such cases, a minimum spend amount is set.

Events may continue until 1 a.m. Fees apply after that time.









MAISON
LIVERNOIS

LE LABORATOIRE

CAPACITY

Seated: 15 people

Standing: 20 people

Located at Maison Livernois.

FEATURES

Semi-private room with stone walls and soft lighting
Rectangular table layout
Music volume control
À la carte menu or special menus available
Gin tasting

SEMI-PRIVATE ROOM RENTAL FEES

EVENT WITH MEAL: No room fee and no minimum spend.

EVENT WITHOUT MEAL: Room fee or minimum spend depending on the date.
Exceptions may apply. In such cases, a minimum spend amount is set.









FREQUENTLY ASKED QUESTIONS

MUSIC AND AUDIOVISUAL EQUIPMENT

Music is controlled from our Spotify tablet, so no hookup is needed. Share a public playlist with us, or join a jam from your phone.

The private rooms upstairs have a 60-inch TV on a rail and an HDMI cable. A microphone is available on request. In the Vaults, tell us what you need when booking and we will confirm what is available.

DOES THE SERVICE FEE INCLUDE THE TIP?

Yes. The 15% service fee replaces the tip. A 2% administration fee and taxes are also added to the subtotal. The amount at the bottom of your quote is the final total.

IS A DEPOSIT REQUIRED WHEN SIGNING?

No. The card requested in the form is only used as a guarantee; no amount is charged.

Cancellation fees apply depending on the notice given. They are detailed in your quote.

CAN THE NUMBER OF GUESTS CHANGE AFTER SIGNING?

Yes, up to 7 days before the event. However, the reduction cannot exceed 10% of the number stated in the contract; beyond that, the original amount remains billable.

HOW DO YOU HANDLE ALLERGIES AND DIETARY RESTRICTIONS?

Send them to us along with your guests' meal choices, no later than 7 days before the event. We accommodate the main allergies and intolerances, and our vegetarian options are shown below.

DO YOU OFFER A DESIGNATED DRIVER SERVICE?

Yes. We are members of Tolérance Zéro, a designated driver service that brings your guests home in their own car.

VEGETARIAN CHOICES

ROASTED TRUFFLE GNOCCHI

CORPORATE MENU, THE FAVOURITE AND THE EXCLUSIVE

Parmesan cream, mushrooms sautéed in white wine, tartufata, parsley chips, candied cherry tomatoes, artichoke hearts

ROASTED MUSHROOM RAVIOLI

THE EXPERIENCE MENU

Truffle parmesan cream, mushrooms sautéed in white wine, parsley chips, candied cherry tomatoes, artichoke hearts

REQUEST

INFORMATION

First name, last Name

Compagny Name

Phone number

Mailing address

Email address

RESERVATION

Date

Time

Number of guests

Number of minoirs

Dietary Restrictions

Desired location

- ☐ The Vault ; Palate
- ☐ The Vault ; Wagner
- ☐ The Vault ; Cigar
- ☐ Trinity Room
- ☐ Serge Bruyère Room
- ☐ La Maison Livernois

MENU SELECTION

☐ Table d'hôte

☐ Corporate ☐ Favorite ☐ Exclusive ☐ Experience

☐ Add bread/butter (+2$/person)

☐ Add coffee/tea (+4$/person)

☐ Breakfast Buffet

☐ Morning ☐ Brunch ☐ Break Coffee

If a coffee break is selected, please specify the items:

☐ Cocktail reception

Chicken Wings	24$/DZ	Qté: _____
Boneless chicken wings	24$/DZ	Qté: _____
Roasted garlic hummus	24$/DZ	Qté: _____
Deviled eggs	24$/DZ	Qté: _____
Mini fish & chips	24$/DZ	Qté: _____
Salmon tartare	36$/DZ	Qté: _____
Beef tartare	36$/DZ	Qté: _____
Duck confit spring rolls	36$/DZ	Qté: _____
Mac'n'cheese nuggets	36$/DZ	Qté: _____
Jalapenos Shrimp	36$/DZ	Qté: _____
Mini poutine	36$/DZ	Qté: _____
Pork & kimchi dumpling	36$/DZ	Qté: _____
Vegetarian dumpling	36$/DZ	Qté: _____
Samosas	36$/DZ	Qté: _____
Fried calamari	36$/DZ	Qté: _____
Mini burger	48$/DZ	Qté: _____
Truffle sacchetti	48$/DZ	Qté: _____
Parmesan fondue	48$/DZ	Qté: _____
Mini brownies	24$/DZ	Qté: _____
Mini cream puff	24$/DZ	Qté: _____
Fruit salad	24$/DZ	Qté: _____

DRINK TICKET

☐ Classiques (10$) Qté: _____

Draft beer, house wine and sparkling wine, mixed spirits, Bloody Caesar

☐ Premium (13$) Qté: _____

Draft beer, house wine and sparkling wine, mixed spirits, Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour

☐ Signature (16$) Qté: _____

Draft beer, house wine and sparkling wine, mixed spirits, Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour, and two (2) of our signature cocktails

☐ N/A

Send your form to **emilie.bonesso@toprestogroup.com**. OR
Complete the form online: We will be happy to send you a quote to sign in order to confirm your reservation.

We look forward to seeing you again!